



2021 Syrah - Duoma

Tasting Notes and Drinking Window:

Always a very structured and classically styled Syrah, in the 2021 vintage the weather was such that the acidity is a bit higher and the tannins a bit more structured, leaving it a wine that wants a little more time in the bottle before it's going to give you that depth of the gift it has to offer. That being said, the notes of white pepper, espresso, and cacao on the nose display its varietal correctness and the angular shape to the fruit expression in the mouth remind one of the syrahs of the Cornas region in France. If you open this right away anticipate it wanting a little decant, and plan on it aging well in your cellar for a decade or more.

110 cases made

Drinking window: upon release – 10 years

Vintage:

2021

Blend:

100% Syrah

Producer:

Duoma

Winemakers:

Elicer Arroyo and Carla Torres

Vineyards:

Grapes are sourced from a small family-owned, organically farmed 4 hectare vineyard site in Valle de Guadalupe. Vines were planted from 1997 through 2002 in soils rich in clay and sand. When Elicer and Carla starting working with the vineyard, it had essentially been abandoned and it's through their efforts that it has become what it is today. Elevation is 950ft.

Winemaking:

After a harvest in the end of August, the grapes were destemmed and pressed and the juice was fermented on the skins for 10 days in an open top 500 liter French Oak barrel. As with all of Duoma's wines, the fermentation started spontaneously on ambient yeasts in the winery. Once fermentation was complete, the wine was racked off the lees and then back into the same barrel once it was cleaned. The wine was then aged in this barrel for 3 months to get just a kiss of the complexity that comes from barrel aging before being moved into stainless steel tanks and aged for an additional 6 months in stainless steel. Before bottling the wine is run through gross filtration just to get rid of the large particles.

Sulfites 35 ppm

Alcohol:

14.0%

Duoma Winery

- DuoMa was created in 2016 by husband and wife team Elicer Arroyo and Carla Torres as a small oenological project focused on creating expressive and honest wines that reflect accurate varietal expression and the place they come from.
- Their philosophy is to create wines that reflect the purity of the grape without modification or alteration, To achieve this they focus on minimal intervention, applying modern oenological techniques and manual procedures. When at all possible they chose to use their hands in the winemaking process knowing that by doing so the quality of their wines will be enhanced... two hands that become an element of the wine.
- A small winery that does not yet own its own vineyards, Duoma sources from a number of organically farmed vineyards sites in the Valleys of Guadalupe, Ojos Negros, Santo Tomas and San Vicente.
- The name Duoma is a combination of the Spanish words for two "dos", and hand "mano" and symbolizes the fact that two sets of hands came together to make these wines.
- The elegance of their concept is summarized in the feeling readily apparent in the presence of this couple and this, in combination with their penchant for simplicity and innovation, is captured by the Quonset hut structure of their winery located on a hill in the center of Valle de Guadalupe.
- native yeasts, low sulfites, minimal intervention, and use of hands as much in the process of making the wines are components that breathe life into these delightfully refreshing wines.

Total production: 6 wines, 2,000 cases